

## SMALLS

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**Bruschetta** – marinated datterini tomatoes, garlic, basil & EVOO on sourdough (*add buratta +5.5*) 13

**Gambas** – fresh whole prawns in a garlic & nduja mint butter served w/ Remus' focaccia 17.5

**Arancini** – Crispy fried Lobster & crayfish risotto w/ san marzano vodka sauce, burnt lemon aioli 16

**Burrata di bufala** – Buffalo milk Burrata w/ hazelnut romesco, fried padron peppers, remus's sourdough 16

## PASTA / MAINS

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**Ragu** – Pappardelle, slow cooked meat sugo, farmhouse butter & parmigiano extra vecchio 23

**Risotto di Scampi** – w/ fresh Irish prawns, prawn & sambuca bisque, prawn head oil with crème fraiche 25

**Ravioli** – Hand rolled pasta filled with Sheep's ricotta & pecorino, w/ porcini and smoked chili cream, hazelnuts, crispy oyster mushrooms & cloonbook reserve 26 (v)

**Mussels alla Vodka** – Fresh Killary fjord mussels w/ Tomato, fennel & Vodka cream, Fresh basil, & Pecorino served w/ Rustic fries 22 (*add sourdough +5*)

**Free Range pork Shnitzel** – breaded and fried Salters free range pork chop, fried egg, Jalapeno tartar, fennel & Mint salad, grilled lemon 25

**Salsiccia e Lenticchie** – Roast Toulouse sausage, smokey slow cooked lentils & pancetta, garlic and herb gremolata, creme fraiche €25

## PANINI

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*All served with a choice of parmesan fries or soup*

**Hot Beef Sandwich** – *The Bear* inspired, Braised wagu beef, cashel blue fondue, tropes onion, 24mt Kilnalahan reserve on Remus' sourdough baguette w/ beef broth "for dippin'" 17.5

**Beetroot & Burrata** – Roast beetroot, buffalo burrata & pumpkin seed pesto, organic leaves on focaccia 15

**Club Milano** – Chargrilled chicken, pancetta, tomato, parmesan, cacio pepe mayo & organic leaves on Remus's sourdough baguette 17.5

**Some of our suppliers:**  
All our amazing breads – Remus of Oaksmoke bakery  
Fresh pasta – Ruth & Luca of "Al Dente"  
Irish beef, pork & lamb – Kate and Pat Mcloughlin  
Fresh fish & seafood – Niall from SSI  
Tinned fish – Gannets fishmongers  
Dublin 8 Mushrooms – Mark the Mushroom butcher  
Season fruit and veg – Kieth of Caterway  
Italian products – Bill of Italicatessan & Bettina of Little Italy

## SALADS

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**Beetroot & Burrata** – Roasted beetroot, honey & caper dressing, caramelised red onions, buffalo burrata & organic leaves 17

**Charred Chicken & Avocado** – pancetta, parmesan, cherry tomatoes & dressed organic leaves 17

### Tonna Verde

Shines wild Irish tuna, green goddess dressing, pickled cucumber, soft egg, organic leaves 18

## FOR KIDS – €10

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### To Drink

Orange, apple or pineapple juice

### Main

Rigatoni pasta with choice of sauce:  
– Crudo classic bolognese ragu  
– Homemade tomato & basil sauce  
– Fresh basil & Parmesan pesto

### A Sweet Treat

Icecream & choc biscuits

## DESSERT

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**Dark Choc Tart** w/ sea salt, Mandarin oil 9

**Tiramisu** w/ hazelnuts and Frangelico 9

**Pecan Pie** w/ pistachio ice cream 9

**Affogato** – Pistachio ice cream, frangelico, esspresso 9

**Cantuccini Visanto** 11

